

# Seasonal Banqueting Buffet Menus

(October 2019- January 2020)

We are committed to offering simply cooked, seasonal, quality, British food which for obvious reasons is so important to the membership. Our menus offer a variety of options to suit the occasion, whatever the time of day.

# REFRESHMENTS

Tea or Coffee	£2.00 per person
Tea, Coffee, Biscuits	£2.50 per person
Freshly Squeezed Orange or Apple Juice	£12.00 per jug
Apple and Cherry Juice	£3.00 per 25cl bottle
Farmers Club Still and Sparkling Purified Water	£2.80 per 75cl bottle

# LITTLE EXTRAS

Freshly Baked Pastries and Croissants	£1.30 per person
Bacon Rolls	£4.95 per person
Yoghurt Jar with Granola and Herefordshire Berries	£2.50 per person
Fruit Bowl for 10 people	£20.00

# BREAKFAST

English Breakfast:£12.50 per personBacon, Cumberland Sausage, Tomato, Egg, Hash Browns, MushroomsArtisan Toasts, Marmalades and JamsTea, Coffee, Fruit JuiceEnglish Browns, Marmalades

Continental Breakfast: Artisan Toasts, Marmalades and Jams Cereal Bowl with Milk and Fresh Fruit Fresh Pastries, Tea, Coffee, Fruit Juice £7.50 per person



Farmers Club Ploughman's Buffet (For parties of 10 and over)	£19.00 per person
Artisan Cottage Bread	
Farmers Club Piccalilli and Chutney	
Mrs King's Melton Mowbray Pork Pie	
Tender Stem Broccoli and Blue Cheese Tart	
Chef's choice of Regional Cheeses	
Orange Glazed Ham	
Pork and Black Pudding Sausages	
Orange or English Apple Juice, Coffee, Tea	
Farmer's Special Lunch	£17.50 per person
Selection of Sandwiches, Wraps and Rolls	
Chicken Skewers, Peanut Dip	
Roast Salmon, Garden Pea & Goats Cheese Tart	
Chef's choice of Regional Cheeses, Artisan Biscuits	
Cocktail Cumberland Sausages	
Mini Cheddars	

Wasabi Nuts Orange or English Apple Juice, Tea, Coffee

# Not So Simple Lunch

**Real Cure Beer Sticks** 

Selection of Sandwiches, Wraps and Rolls (1 round per person) Quail Scotch Egg Goats Cheese and Garden Pea Tart (v) Real Cure Beer Sticks Mini Cheddars Wasabi Nuts Orange or English Apple Juice, Tea, Coffee

# **Something Simple Lunch**

Selection of Sandwiches, Wraps and Rolls (1 ½ rounds per person) Real Cure Beer Sticks Mini Cheddars Orange or English Apple Juice, Tea, Coffee



All our prices include VAT. A 7.5% Service charge will be added to your final bill. Some of our dishes may contain nuts. If you have a food allergy or intolerance, please ask our staff to help you choose a suitable meal. (GF denotes Gluten-free, V denotes Vegetarian, CN denotes contains Nuts)

£13.75 per person

£11.50 per person

# **OPTIONAL EXTRAS - £2.50 EACH** (MINIMUM ORDER OF 4 OF EACH ITEM)

#### Cold:

English Garden Salad (GF) Quinoa and Roast Cauliflower, Toasted Seeds Coleslaw

#### Hot:

Chips Spicy Potato Wedges (GF) Shot of Soup (V)

### SWEET EXTRAS

Fruit Scones, Devon Clotted Cream and Strawberry Jam	£2.60 per person
British Homemade Cakes	£2.60 per person
Apple and Walnut Cake	£2.60 per person
Toasted Teacakes	£2.40 per person
Crumpets	£2.40 per person
Fruit Bowl for 10 people	£20.00

# AFTERNOON TEA

Selection of sandwiches with vegetarian options Freshly baked savoury scone with butter and onion relish Freshly baked fruit scone with Devon clotted cream and preserves Chef's selection of cakes Selection of teas and coffees

Add a Glass of Lanson Champagne

£10.00 per person

£20.00 per person



# FORK BUFFET

Fork Buffet - for parties of 10 and over

Select Two Main Dishes (two Hot or two Cold or one Hot and one Cold), Three Sides and One Dessert to Accompany

# **Hot Main Dishes:**

Fillet of Tarragon Pork, Spicy Sausage Casserole
Corn Fed Chicken, Woodland Mushroom and Thyme Cream (GF)
Breast of Lamb, Caper Sauce (GF)
Spiced Chicken, Coriander and Coconut (GF)
Loin of Cod, Creamed Garden Peas and Onions (GF)
Salmon Fillet, Oyster Mushrooms and Fine Beans (GF)
Onion and Applewood Pasties, Egg Butter Sauce (V)

# **Hot Sides:**

Rosemary Roast Potato (GF) Potato Cake, Garlic and Cream (GF) Spicy Potato Wedges (GF) Braised Savoury Rice (GF) Roasted Root Vegetables (GF) Green Beans (GF) Seasonal Vegetable Selection (GF) Minted New Potatoes (GF)

# **Cold Main Dishes:**

Coronation Chicken (GF) Redcurrant Glazed Bacon Loin (GF) Honey and Soy Chicken Shetland Salmon in Pastry, Beans and Quail Eggs Inverawe Smoked Mackerel, Hens Egg, Gem Lettuce (GF) Tender Stem Broccoli and Blue Cheese Tart (V) Woodland Mushroom Rice Cake (V)



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#### £25.00 per person

# **Cold Sides:**

English Garden Salad (GF) Mango and Coconut Rice (GF) Char Grilled Broccoli, Chilli and Garlic (GF) Green Lentils, Tomato and Kentish Blue Cheese (GF) Cucumber and Poppy Seed (GF) Potato, Grain Mustard Dressing (GF) Celeriac and Lentils, Hazelnut and Mint (GF) Red Cabbage Slaw, Sesame Dressing (GF)

# **Desserts:**

Chilled Lemon Tart, Raspberry Sauce Cox Apple Set Cream (GF) White Chocolate and Raspberry Cheesecake Pear, Apple and Rosemary Crumble, Custard Sauce (Hot)

# In addition:

Cheeseboard, Artisan Biscuits One additional Hot or Cold Main Dish item One additional Hot or Cold Side Dish £10.00 per person £10.00 per person £4.00 per person



# **COCKTAIL BITES**

Cocktail Bites for parties of 6 and over

£2.50 per item per person

#### SAVOURY

#### HOT

Quail Farmers Club Scotch Egg Smoked Trout Fritters, Horseradish Cream Scallop Marshmallow, Butternut Squash (GF) Sweet Whisky Glazed Pork Belly and Chutney (GF) Mini Jacket Potatoes, Chive and Croxton Manor (V) (GF) Honey and Mustard Chipolatas, Mash Cream Pork, Sage and Lemon Sausage Roll Butterbean Mash, Thyme Toasts (V) Chicken and Peanut Skewers (GF)

#### COLD

Inverawe Smoked Salmon, Basil Shortbread Seared Air Dried Sirloin, Onion Relish Goats Cheese and Garden Pea Tart (V) Brie and Cranberry Twist (V) Stilton and Chutney Rarebit Bites (V) Chicken Liver Mousse, Fig Jam Marinated Olives (V) (GF)

### SWEET

Chocolate and Vanilla Cream Pastries Carrot and Walnut Cake Shortbread Biscuit Custard Tart Flapjack



### **BOWL FOOD** (ideal for cocktail receptions)

£22.00 for 4 bowls per person. Additional bowls charged at £5.00 each per person

#### SAVOURY

#### COLD

London Cure Scottish Smoked Salmon, Caper Berries and Lemon (GF) ½ Farmers Club Quail Scotch Egg, Piccalilli Relish *(for parties up to 25)* Smoked Quail & Ham Ballotine, Celeriac & Roast Cobnuts (GF) Cotswold Chicken Press, Brown Leg Mayonnaise, Pickled Jerusalem Artichoke (GF) Beetroot Medley, Quail Egg & Spiced Dorset Apple Balsamic (V) (GF) Chalk Stream Trout & Cured Cod Terrine, Dorset Crab & Crayfish

#### НОТ

Wiltshire Pheasant, Caraway Red Cabbage, Mung Bean & Apple Salad
Pan-Roast Sea Bass, Steamed Seasonal Vegetables, White Chocolate & Pickle Ginger Butter (GF)
Salsify & Woodland Mushroom Ribbons, Crumbed Young Buck & Walnuts (V) (GF)
Smoked Halibut, Marrowfat Peas, Woodland Mushrooms & Smoked Sausage
Goosnargh Duck, Ginger Chicory, Beetroot and Quince, Duck Crisp
Spiced Suffolk Pork Neck, Porridge Oats Mash, Sweet Heritage Carrots
Highland Estate Venison, Swede & Prune Bake, Sprouts, Pickled Kohlrabi & Burnt Apple (GF)
West Country Lamb, Squash & Madeira Soaked Currants, Kale Crisps (GF)
Salisbury Plain Partridge, Smoked Sausage & Confit Leg Faggot, Braised Sweet & Sour Cabbage
Swede & Prune Bake, Squash & Roast Roots, Piccalilli Sauce (V) (GF)
Salmon, Crushed Potato, Brown Crab & leeks, Blood Orange Dressing (GF)
Shepherd's Pie, Seasonal Vegetables
Chicken Leek and Mushroom Pie, Creamed Potato, Seasonal Greens

#### SWEET

#### COLD

Fresh Fruit Salad Lemon Curd & Tarragon Set Cream (GF) Poached Pears & Cream, Candid Ginger Syrup (GF) Baked Apple and Craken Crumble, Whisky Custard Pistachio & White Chocolate Layer Cake, Poached Clementines



# PROVENANCE

# Agriculture

#### SUPPLIER

#### COUNTY

### MILEAGE

Alfred Sole & Son	Cambridgeshire	63.8
Alsop & Walker	East Sussex	61.2
Aubrey Allen	Warwickshire	110
Bagborough Farm	Somerset	124
Black Bow Farm	Lancashire	221.2
Blackwoods Cheese Co	Kent	44.5
Chiltern Charcuterie	Buckinghamshire	36.5
Dorset Dairy Co	Dorset	121.7
Droitwich Saltworks	Worcestershire	117.6
Duchess Farms Ltd	Hertfordshire	32
E. A Williams	London	2.7
Elite Fine Foods	East Sussex	64.2
Elveden Farms	Norfolk/ Suffolk	83.6
Everleigh Farm Shop Ltd	Dorset	83.8
Flourish Bakery	London	8.3
Francis & Sons	Lincolnshire	135.4
Goodwood Home Farm	West Sussex	64.6
Greenham Quail	East Sussex	67.7
G`s	Cambridgeshire	82.2
Haines Farm	Berkshire	49.5
Haygrove	Herefordshire	131.7
High Weald Dairy	West Sussex	52.9
Holly Farm	Worcestershire	115.35
Honeyrose Craft Bakery	London	9.7
Kent & Fraser	London	9.7
Kingcott Dairy	Kent	54.6
Lake District Farmers	Cumbria	290.2
Liberty Fields	Dorset	143.1
Livesey Bros	Leicestershire	114.7
Longley Farm	Yorkshire	210.9
Lyburn Farmhouse Cheese Makers	Wiltshire	89.6
Manor Farm	Suffolk	90.59
Netherend Dairy	Gloucestershire	133.5
Parrish Farms	Bedfordshire	49.3
Potash Farm	Kent	39.1
Red Star Growers	Worcestershire	119.7
Silver Spoon Sugar	Cambridgeshire	94.0



#### SUPPLIER

#### COUNTY

MILEAGE

Swainsom House Farm	Lancashire	237.2
Taywell Ice Creams	Kent	35.3
The Cheese Merchant	London	6.1
The Bread Factory	London	8.75
The Garlic Farm	Isle of Wight	90.2
The Real Cure, Hartfield Farm	Dorset	113.7
Tiptoe Farm	Northumberland	350.7
Udale Speciality Foods Ltd	Lancashire	256.4
Weald Smokery	East Sussex	53.85
Westlands	Worcestershire	119
Woodhall's Charcuterie	Lancashire	210.7

### Aquaculture

BG Fish Ltd	London	3.7
H Forman & Sons	London	6.2
Mowi Scotland Ltd	Fife	439.8
Portland Shellfish Ltd	Dorset	142.3
Shield Foods	London	15.5

Protected Geographical Indication

"Simply cooked, seasonal, quality British food."

